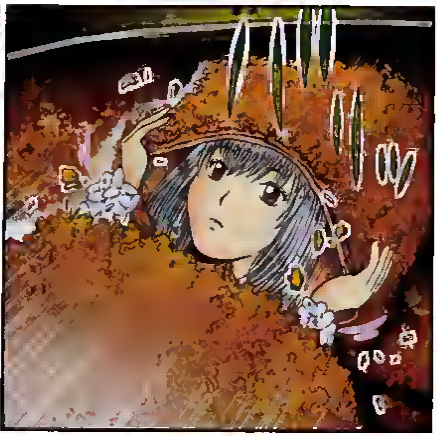
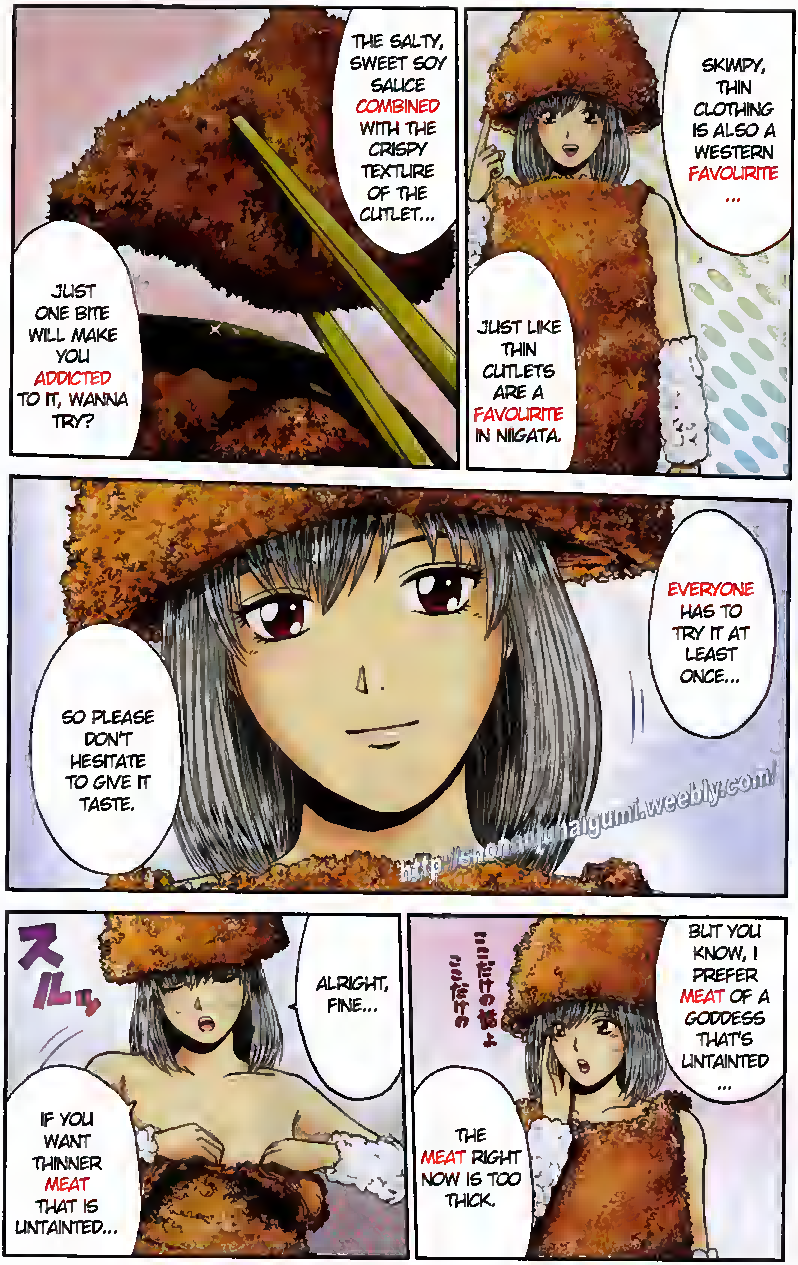
EXCUSE ME, BUT DO YOU HAPPEN TO KNOW WHERE THIS LOCAL CUISINE COMES FROM...?
http://shonanjunaigumi.weebly.com/
おいしい神しゃま
BY THE WAY, IT IS NOT A BOWL OF YAMAMORI CUTLETS.

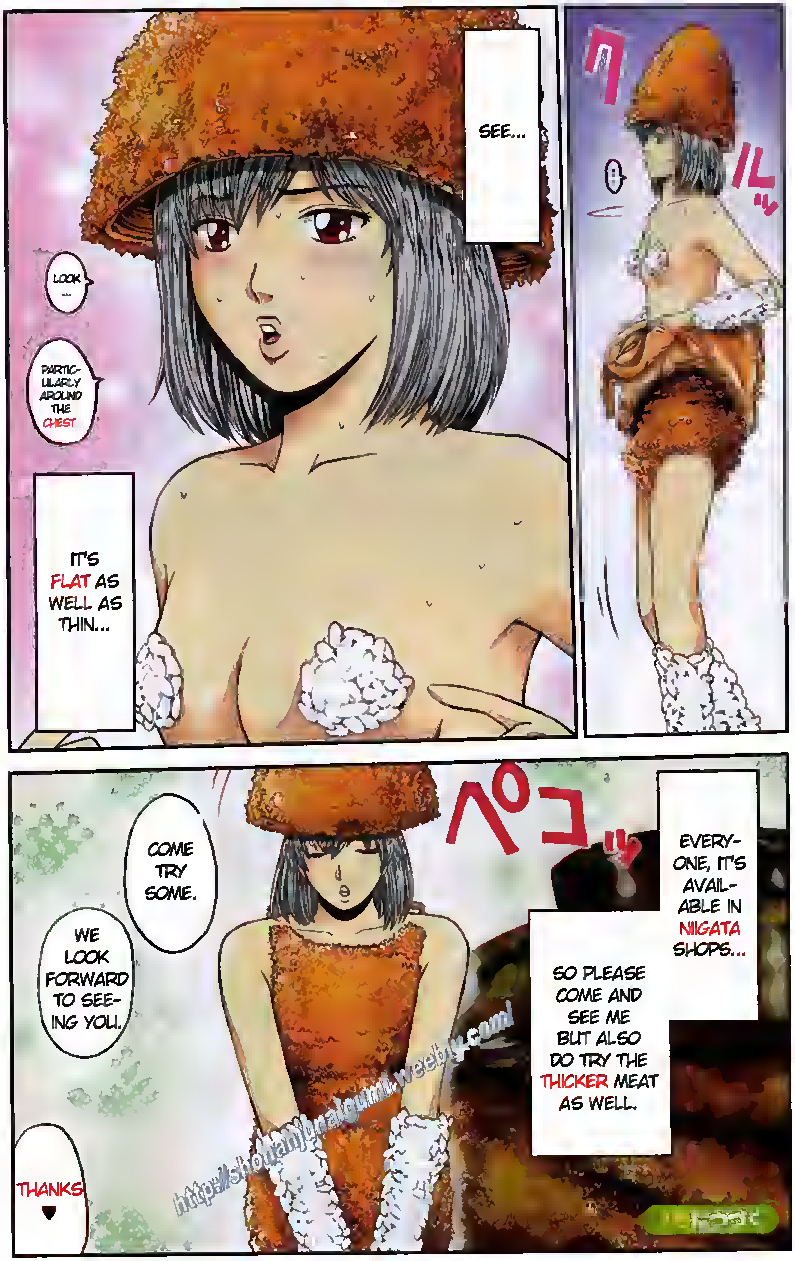


TAKE A GUESS.
EVERY-ONE...
IT IS ACTUALLY NIIGATA PREFECTURE'S SPECIALTY DISH, TARE-KATSU DON!
I AM THE [illegible] THAT DWELLS WITHIN THE TARE-KATSU DON DISH, KATSUDA [illegible]O.
おいしい神しちま
Delicious Kamis
藤沢とおる
TORU FUJISAWA PRESENTS
CHAPTER 12: TARE-KATSU DON

*Tare-katsu don = pork cutlet with salty sweet sauce rice bowl

IT MAY ALSO BE EATEN WITH MUSTARD AND CHILI PEPPERS.
WHICH IS POURED ON TOP OF PIPING HOT RICE...
IT IS QUITE A SIMPLE DISH.
TARE-KATSU DON IS A POPULAR GOURMET DISH FROM NIIGATA...
EATEN WITH THIN CUTLETS AND SAUCE...


THE SALTY, SWEET SOY SAUCE COMBINED WITH THE CRISPY TEXTURE OF THE CUTLET...
JUST ONE BITE WILL MAKE YOU ADDICTED TO IT, WANNA TRY?
SKIMPY, THIN CLOTHING IS ALSO A WESTERN FAVOURITE ...
JUST LIKE THIN CUTLETS ARE A FAVOURITE IN NIIGATA.
EVERYONE HAS TO TRY IT AT LEAST ONCE...
SO PLEASE DON'T HESITATE TO GIVE IT TASTE.
http://shonanpinkgaigumi.weebly.com/
スルッ
ALRIGHT, FINE...
IF YOU WANT THINNER MEAT THAT IS UNTAINTED...
THE MEAT RIGHT NOW IS TOO THICK.
BUT YOU KNOW, I PREFER MEAT OF A GODDESS THAT'S UNTAINTED ...


SEE...
LOOK ...
PARTIC-ULARLY AROUND THE CHEST
IT'S FLAT AS WELL AS THIN...
ペコ
EVERY-ONE, IT'S AVAIL-ABLE IN NIGATA SHOPS...
SO PLEASE COME AND SEE ME BUT ALSO DO TRY THE THICKER MEAT AS WELL.
COME TRY SOME.
WE LOOK FORWARD TO SEE-ING YOU.
THANKS ♥
http://shouanigarakuma.weebly.com/